



## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

PROJECT NAME	Vegan
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A4
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

**FOOD MENUS: REQUIRED APPROVALS** (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
  - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
  - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
  - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
  - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

### MENU

Please drop the menu content below on page 2.

Cold Starters



RICHARD  
SANDOVAL  
HOSPITALITY

### Papaya Pomelo Salad

green mango, peanut, lime chili dressing P,N,VG 65

### Zengo Salad

locally grown lettuce, cucumber, avocado, yuzu miso dressing S,VG 65

### Green Salad

~~green lettuce, avocado, maple mustard dressing VG 55~~

### Sushi Maki

### Veggie Maki Roll

sun-dried tomato, avocado, cucumber E,SU,VG 55

### Hot Starters

Edamame Salt Or Spicy S,VG 43

Kimchi sauce, garlic, butter, lime CE,S,SE 43

### Vegetable Spring Roll

glass noodle, green lettuce, sweet soy a sauce G,S,VG 50

### Zengo Specialities

### Thai Green Curry

green curry broth, bok choy, mushrooms VG 85

### Wok

### Udon Vegetables

bok choy, spring onion, soy a sauce VG,G, S ~~98~~ 80

### Szechuan Vegetables

wok fried seasonal vegetables with szechuan sauce VG,G,S ~~85~~ 65

### Sides

### Grilled Asparagus

~~yuzu miso sauce, togarashi, nori powder 40~~

~~Steamed Jasmin Rice VG 25~~

### Desserts

### Mango



RICHARD  
SANDOVAL  
HOSPITALITY

black glutinous rice, mango curd, mango sorbet, kanom dok jok 60

**Homemade Housemade Sorbet (Scoop) VG 22**

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.